

# Citrus Confetti Couscous

**Makes:** 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Water		3 qts		1 1/2 gal
Couscous, whole wheat		2 1/2 qts		5 qts
Tumeric, ground		2 Tbsp		1/4 cup
Black pepper, ground		2 tsp		1 Tbsp plus 1 tsp
Chickpeas, canned, drained	6 1/2 lb		13 lb	
Mandarin oranges, canned, drained	48 oz		96 oz	
Onion, red, small, diced	3 1/2 cups		7 cups	
Raisins, seedless		1 qt		2 qts
Orange zest, minced		1/3 cup		2/3 cup
Lemon juice		1 1/2 cups		3 cups
Olive oil		2/3 cup		1 1/2 cups
Chives, dry		2 Tbsp		4 Tbsp

## Directions

1. In a large saucepan heat water to a boil. Add couscous, turmeric, and black pepper and cover. Turn off heat and let sit covered for 5 minutes. Fluff with fork and let sit.
1. In a large saucepan heat water to a boil. Add couscous, turmeric, and black pepper and cover. Turn off heat and let sit covered for 5 minutes. Fluff with fork and let sit.
2. In a large bowl combine chickpeas, oranges, onion, and raisins.
3. In a separate bowl whisk together orange zest, lemon juice, olive oil, and chives. Pour dressing over chickpeas mixture in bowl. Once mixed, fold in the cooled couscous.
4. Cover and refrigerate at least 1 hour before serving.

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>311</b>	
Total Fat	4.8 g	
Protein	10 g	
Carbohydrates	60 g	
Dietary Fiber	8 g	
Saturated Fat	0.6 g	
Sodium	95 mg	

## Meal Components

Fruits	1/2 cup
Grains	1 unknown